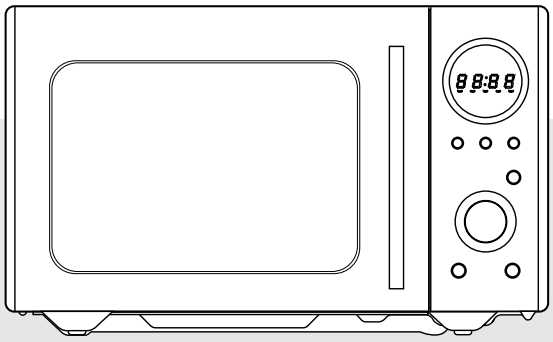
DESU-R-3000DSL-R-63NR5S32(영) 2008.11.14 11:26 AM 페이지 2

DAEWOO ELECTRONICS

MICROWAVE OVEN

KOR-3000DSL

OPERATING
INSTRUCTIONS



Helpline number: 0870 100 2525

Before operating this oven, please read these instructions completely.

DESU-R-3000DSL-R-63NR5S32(영) 2008.11.14 11:26 AM 페이지 1

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

(a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

(b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

(c) WARNING : If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person : (1) door (bent), (2) hinges and latches(broken or loosened), (3) door seals and sealing surfaces.

(d) WARNING : It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.

(e) WARNING : Liquids and other foods must not be heated in sealed containers since they are liable to explode.

(f) The appliance is not intended for use by young children or infirm person without supervision. Young children should be supervised to ensure that they do not play with the appliance.

(g) WARNING : Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

(h) WARNING : When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperature generated. (if provided)

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IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

WARNING : To prevent fire, burns, electric shock and other warnings:
Listed below are, as with all appliances, certain rules to follow and safeguards to assure high performance from this oven:

1. Do not use the oven for any reason other than food preparation, such as for drying clothes, paper, or any other nonfood items or for sterilizing purposes.
2. Do not use the oven when empty, this could damage the oven.
3. Do not use the oven cavity for any type of storage, such as papers, cookbook, cookware, etc.
4. Do not operate the oven without the glass tray in place. Be sure it is properly sitting on the rotating base.
5. Make sure you remove caps or lids prior to cooking when you cook food sealed in bottles.
6. Do not put foreign material between the oven surface and door. It could result in excessive leakage of microwave energy.
7. Do not use recycled paper products for cooking. They may contain impurities which could cause sparks and/or fires when used during cooking.
8. Do not pop popcorn unless popped in a microwave approved popcorn popper or unless it's commercially packaged and recommended especially for microwave ovens. Microwave popped corn produces a lower yield than conventional popping; there will be a number of unpopped kernels. Do not use oil unless specified by the manufacturer.
9. Do not cook any food surrounded by a membrane, such as egg yolks, potatoes, chicken livers, etc., without first piercing them several times with a fork.
10. Do not pop popcorn longer than the manufacturer's directions. (popping time is generally below 3 minutes). Longer cooking does not yield more popped corn, it can cause scorchings and fire.

    Also, the cooking tray can become too hot to handle or may break.
11. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
12. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
13. The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
14. Always test the temperature of food or drink which has been heated in a microwave oven before you give it to somebody, especially to children or elderly people. This is important because things which have been heated in a microwave oven carry on getting hotter even though the microwave oven cooking has stopped.
15. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
16. Keep the waveguide cover clean at all times. Wipe the oven interior with a soft damp cloth after each use. If you leave grease or fat anywhere in the cavity it may overheat, smoke or even catch fire when next using the oven.
17. Never heat oil or fat for deep frying as you cannot control the temperature and doing so may lead to overheating and fire.
18. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

SAVE THESE INSTRUCTIONS

EARTHING INSTRUCTIONS

This appliance must be earthed. In the event of an electrical short circuit, earthing reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a earthing wire with a earthing plug. The plug must be plugged into an outlet that is properly installed and earthed.

WARNING :
Improper use of the earthing plug can result in a risk of electric shock. Consult a qualified electrician or serviceman if the earthing instructions are not completely understood, or if doubt exists as to whether the appliance is properly earthed. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade earthing plug, and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord should be equal to or greater than the electrical rating of the appliance.

INSTALLATION

1 Steady, flat location
This oven should be set on a steady, flat surface. This oven is designed for counter top use only.
The microwave oven shall not be placed in a cabinet unless it has been tested in a cabinet.

2 Leave space behind and side
All air vents should be kept a clearance. If all vents are covered during operation, the oven may overheat and, eventually, oven failure.

3 Away from radio and TV sets
Poor television reception and radio interference may result if the oven is located close to a TV, Radio antenna, feeder and so on. Position the oven as far from them as possible.

4 Away from heating appliance and water taps
Keep the oven away from hot air, steam or splash when choosing a place to position it, or the insulation might be adversely affected and breakdowns occur.

5 Power supply
- Check your local power source. This oven requires a current of approximately 6 amperes, 230V 50Hz.
- Power supply cord is about 0.8 meters long.
- The voltage used must be the same as specified on this oven. Using a higher voltage may result in a fire or other accident causing oven damage. Using low voltage will cause slow cooking. We are not responsible for damage resulting from use of this oven with a voltage of ampere fuse other than those specified.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

6 Examine the oven after unpacking for any damage such as:
A misaligned door, Broken door, A dent in cavity. If any of the above are visible, DO NOT INSTALL, and notify dealer immediately.

7 Do not operate the oven if it is colder than room temperature.
(This may occur during delivery in cold weather.) Allow the oven to become room temperature before operating.

8 The minimum height of free space necessary above the top surface of the oven is 100mm.

SPECIFICATIONS

POWER SUPPLY		230V~ / 50Hz, SINGLE PHASE WITH EARTHING
MICROWAVE	POWER CONSUMPTION	1200 W
	OUTPUT POWER	800 W
	FREQUENCY	2450 MHz
OUTSIDE DIMENSIONS (W X H X D)		465 X 279 X 360 mm
CAVITY DIMENSIONS (W X H X D)		290 X 220 X 306 mm
NET WEIGHT		APPROX. 13KG
TIMER		59 min. 00sec.
POWER LEVELS		5 LEVELS

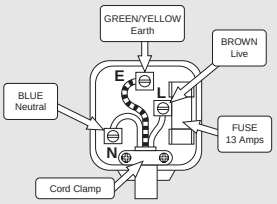
** Specifications are subject to change without notice.*

Microwave oven is a Group 2 ISM equipment in which radiofrequency energy is intentionally generated and used in the form of electromagnetic radiation for the treatment of material. This oven is a Class B equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

IMPORTANT

The wires in this mains lead fitted to this appliance are coloured in accordance with the following code.

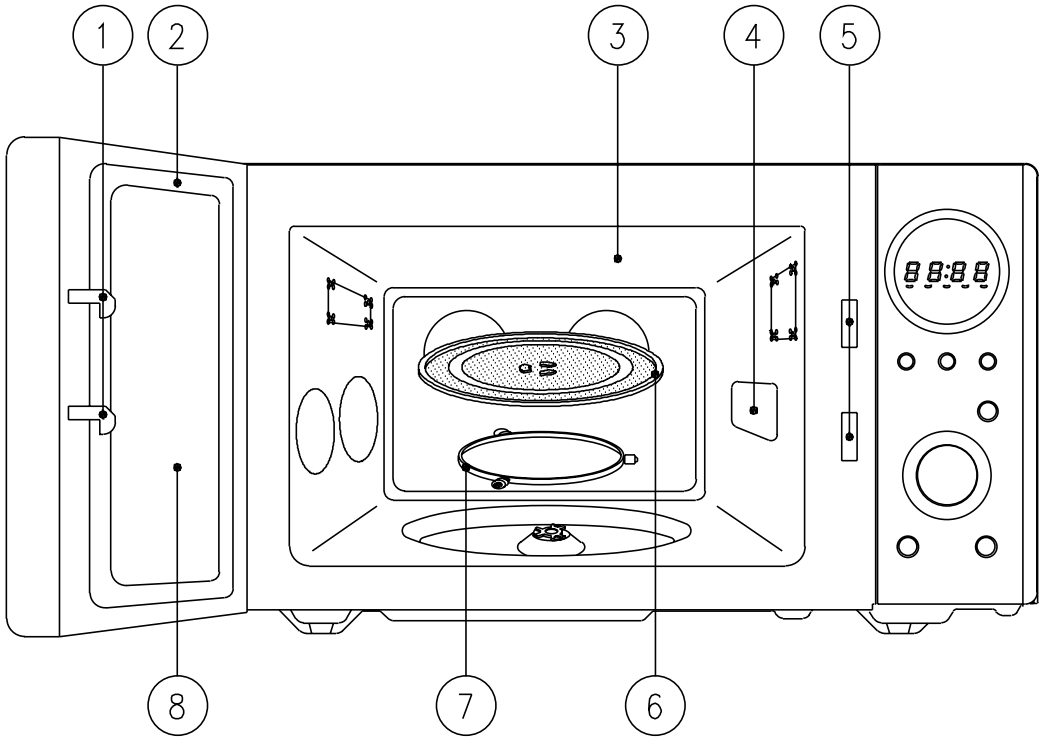
Green-and-yellow : Earth
Blue : Neutral
Brown : Live



As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows: the wire which is coloured green-and-yellow must be connected to the terminal in the plug which is marked with the letter 'E', the earth symbol or coloured green-and-yellow. The wire which is coloured blue must be connected to the terminal which is marked with the letter ‘N’ or coloured black.
The wire which is coloured brown must be connected to the terminal which is marked with the letter 'L' or coloured red.

WARNING: This appliance must be earthed.

FEATURES DIAGRAM



① **Door latch-**When the door is closed it will automatically shut off. If the door is opened while the oven is operating, the magnetron will automatically shut off.

② **Door seal-**The door seal surfaces prevent microwaves escaping from the oven cavity.

③ **Oven cavity**

④ **Spatter shield-**Protects the microwave outlet from splashes of cooking foods.

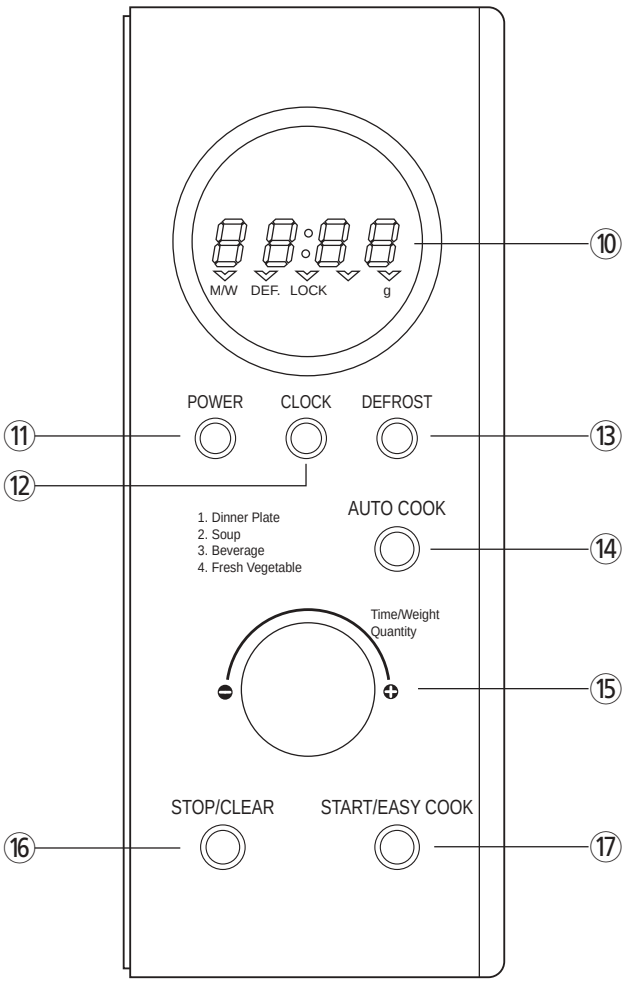
⑤ **Safety interlock system-**Prevents the oven from operating while the door is opened. The oven will only operate with the door fully closed. When the door is open, the oven turns off and will only start again after the door is closed.

⑥ **Glass cooking tray-**Made of special heat resistant glass. The tray can be easily removed for cleaning. Make sure it is correctly positioned (indentation) before operating. Place food in a suitable container (dish) on the tray.

⑦ **Roller guide-**Supports the glass cooking tray.

⑧ **Door screen-**Allows viewing of food. The screen is transparent to light, but prevents microwaves escaping.

FEATURES DIAGRAM (continued)



⑩ **DISPLAY**- Cooking time, power level, indicators and present time are displayed.

⑪ **POWER**- Used to set power level.

⑫ **CLOCK**- Used to set clock.

⑬ **DEFROST**- Used to defrost foods by weight or time.

⑭ **AUTO COOK**- Used to cook using a program or to reheat.

⑮ **DIAL KNOB**- Used to set the time and weight.

⑯ **STOP/CLEAR**- Used to stop the oven operation or to erase all entries.

⑰ **START/EASY COOK**-Used to start the oven operation and also increase the reheat time by 30 seconds.

OPERATION PROCEDURE

This section includes useful information about oven operation.
1. Plug power supply cord into a 230V 50Hz power outlet.
2. After placing the food in a suitable container, open the oven door and put it on the glass tray.
   The glass tray and roller guide must always be in place during cooking.
3. Shut the door. Make sure that it is firmly closed.

1 The oven light is on only when the microwave oven is operating.

2 The oven door can be opened at any time during operation by pressing the door release button on the control panel. The oven will automatically shut off.

3 Each time a button is pressed, a BEEP will sound to acknowledge the touch.

4 The oven automatically cooks on full power unless set to a lower power level.

5 The display will show " : 0" when the oven is plugged in.

6 Time clock returns to the present time when the cooking time ends.

7 When the STOP/CLEAR button is pressed during the oven operation, the oven stops cooking and all information retained. To erase all information(except the present time), press the STOP/CLEAR button once more. If the oven door is opened during the oven operation, all information is retained.

8 If the START button is pressed and the oven does not operate, check the area between the door and door seal for obstructions and make sure the door is closed securely. The oven will not start cooking until the door is completely closed or the program has been reset.

Make sure the oven is properly installed and plugged into the electrical outlet.

WATTAGE OUTPUT CHART

• The power-level is set by pressing the POWER button. The chart shows the display, the power level and the percentage of power.

Press POWER button	Power level (Display)	Approximate Percentage of Power
once	P-HI	100%
twice	P-80	80%
3 times	P-60	60%
4 times	P-40	40%
5 times	P-20	20%

CONTROLS

SETTING THE CLOCK

When the oven is first plugged in, the display will flash " :0" and a tone will sound. If the AC power ever turns off, the display shows " :0" when the power comes back on.

CLOCK	1. Press CLOCK button. This is a 12 hour clock system.	
	2. Press CLOCK button once more. This is a 24 hour clock system.	**NOTE :** This oven has multiple clock systems. If you want 12 hour clock system, omit this step.
	3. Turn the DIAL KNOB to adjust hour.	If you selected 12 hour system, the display will show the hours from "1" to "12". If you selected 24 hour system, the display will show the hours from "0" to "23". The adjusted hour starts blinking.
CLOCK	4. Press CLOCK button.	The hour stops blinking and "00" starts blinking.
	5. Turn the DIAL KNOB to adjust minute.	The display will show the minutes from "0" to "59". The adjusted minute starts blinking.
CLOCK	6. Press CLOCK button.	

When you press CLOCK button, the minute stops blinking, and the colon starts blinking. If you selected 12 hour clock system, this digital clock allows you to set from 1:00 to 12:59. If you selected 24 hour clock system, this digital clock allows you to set from 0:00 to 23:59.

WEIGHT DEFROSTING

WEIGHT DEFROST lets you easily defrost food by eliminating guesswork in determining defrosting time. The minimum weight for WEIGHT DEFROST is 200 gram and the maximum weight is 3,000 gram. Follow the steps below for easy defrosting.

DEFROST	1. Press DEFROST button.	The DEF. indicator & "0" appear and the g indicator starts blinking.
	2. Turn the DIAL KNOB to adjust the defrosting weight.	The display will show what you selected.
START	3. Press START button.	

When you press START button, the g indicator disappears and the DEF. indicator starts blinking to show the oven is in the DEFROST mode. The display counts down the time to show you how much defrosting time is left in the DEFROST mode. The oven beeps during the defrosting cycle to signal that the food needs to be turned or rearranged. When the defrosting time ends, you will hear 3 beeps.

TIME DEFROSTING

When TIME DEFROST is selected, the automatic cycle divides the defrosting time into periods of alternating defrost and stand times by cycling on and off.

DEFROST

1. Press DEFROST button. — The DEF. indicator & “0” appear and the g indicator starts blinking.
2. Press DEFROST button once more. — The g indicator disappears and “:0” is displayed.
3. Turn the DIAL KNOB to adjust the defrosting time. — The display will show what you selected.

NOTE: Your oven can be programmed for 59 miutes 00 seconds. (59:00)

START

4. Press START button.

When you press START button, the DEF. indicator starts blinking to show the oven is the DEFROST mode. The display counts down the time to show you how much defrosting time is left in the DEFROST mode. The oven beeps during the defrosting cycle to signal that the food needs to be turned or rearranged.
When the defrosting time ends, you will hear 3 beeps.

COOKING IN ONE STAGE

POWER	1. Press POWER button. (Select the desired power level.)	The M/W indicator appears and the display will show what you selected.
		NOTE: If step 1 is omitted, the oven will cook at full power.
	2. Turn the DIAL KNOB to adjust the cooking time.	The display will show what you selected.
		NOTE: Your oven can be programmed for 59 minutes 00 seconds.(59:00)
START	3. Press START button.	

When you press START pad, the M/W indicator starts blinking to show the oven is cooking.
The display counts down the time to show how much cooking time is left. When the cooking time ends, you will hear 3 beeps.

NOTE: Using lower power levels increases the cooking time which is recommended for foods such as cheese, milk and slow cooking of meats.

COOKING IN TWO STAGES

All recipes require frozen foods to be defrosted fully before cooking.
This oven can be programmed to automatically defrost foods before cooking.

DEFROST	1. Press DEFROST button.	The DEF. indicator & “0” appear and the g indicator starts blinking.
	2. Turn the DIAL KNOB to adjust the defrosting weight.	The display will show what you selected.
POWER	3. Press POWER button. (Select the desired power level.)	The M/W indicator appears and the display will show what you selected.
	4. Turn the DIAL KNOB to adjust the cooking time.	The display will show what you selected.
START	5. Press START button.	

When you press START button, the DEF. and M/W indicators come on to confirm the power levels selected. The DEF. indicator starts blinking to show you that the oven is in DEFROST mode. The display counts down the time remaining in DEFROST mode. When the oven beeps, turn over, break apart and/or redistribute the food. At the end of DEFROST mode, the oven will beep and start M/W cook. The DEF. indicator disappears and the M/W indicator starts blinking. The display counts down the time remaining in M/W mode.
When M/W cook ends, you will hear 3 beeps.

EASY COOKING

EASY COOK allows you to reheat for 30 seconds at 100% (full power) by simply pressing the Easy cook button.
By repeatedly pressing the EASY COOK button, you can also extend reheating time to 5 minutes by 30 seconds.

EASY COOK	1. Press EASY COOK button.	When you press EASY COOK button, ":30" appears. After 1.5 seconds, the oven starts reheating. When the cooking time ends, you will hear 3 beeps.

AUTO COOK

AUTO COOK allows you to cook or reheat many of your favorite foods by repeatedly pressing AUTO COOK button.

AUTO COOK	1. Press AUTO COOK button.	When you press AUTO COOK button once, “AC-1” is displayed. By repeatedly pressing this button, you can select one of the four menu programs as shown in the chart below.
	2. Turn the DIAL KNOB to adjust the desired quantity.	The display will show what you selected.

Food	Press Autocook button	Display	Weight	Directions
Dinner Plate	once	AC-1	350g 450g	Put foods on the microwave plate and cover with vented plastic wrap.
Soup	twice	AC-2	350g 450g	Pour soup in microwave bowl or mug. Stir before serving.
Beverage	three times	AC-3	1 CUP (200ml) 2 CUPS (200mlx2) 3 CUPS (200mlx3)	Pour beverage in microwave mug and place it on the turntable. Do not cover. Stir before serving.
Fresh vegetable	four times	AC-4	200g 400g	Wash and put in casserole. Add no water if vegetables have just been washed. Cover tender vegetables with lid and stir after cooking.

START	3. Press START button.	When you press START button, the display changed into cooking time and the oven starts cooking. When the cooking time ends, you will hear 3 beeps.

CHILD SAFETY LOCK

The safety lock prevents unwanted oven operation such as by small children.
To set, press and hold STOP/CLEAR button for 3 seconds, LOCK indicator appears and a beep sounds.
To cancel, press and hold STOP/CLEAR button for 3 seconds, LOCK indicator disappears and a beep sounds.

TO STOP THE OVEN WHILE THE OVEN IS OPERATING

1. Press STOP/CLEAR button.
    - You can restart the oven by pressing START button.
    - Press STOP/CLEAR button once more to erase all instructions.
    - You must enter in new instructions.
2. Open the door.
    - You can restart the oven by closing the door and pressing START button.

NOTE: Oven stops operating when door is opened.

WARNING - If you see arcing, press STOP/CLEAR button and correct the problem.
Arcing is the microwave term for sparks in the oven. Arcing is caused by :
a) Metal or foil touching the side of the oven.
b) Foil not molded to food (upturned edges act like antennas).
c) Metal such as twist-ties, poultry pins, or gold rimmed dishes in the microwave.
d) Recycled paper towels containing small metal pieces being used in the microwave.

COOKING UTENSILS

Utensils should be checked to ensure that they are suitable for use in microwave ovens.
Microwave energy is produced by high frequency radio waves.
They are reflected from metal, but will pass through most cooking utensils without heating them.
As the waves come into contact with the food, they are converted into heat energy.
Listed below are the suggested cooking utensils for this microwave oven and when to use them.

1. Dishes with metal trim of any type-should not be used. This will cause sparking.
2. Glass or ceramic heat proof dishes-excellent for microwave cooking.
3. China dishes and plates-without metal trim may be used to cook and heat individual portions of food.
4. Wood or straw-use only for short period, wood contains some moisture and the microwave energy may cause the wood to dry out and crack.
5. Aluminum foil-may be used in very small pieces for shielding only.
   Any aluminum foil used should never be closer than 2.5cm from side walls of oven.
6. Plastic-most heat resistant plastic dinnerware may be used for heating food. However polyethylene, melamine, phenol are unsuitable for use in the oven. They become hot in the microwave.
7. Wax paper-use as a cover to avoid spatters.
8. Metal-in general, metal utensils should not be used in microwave oven.

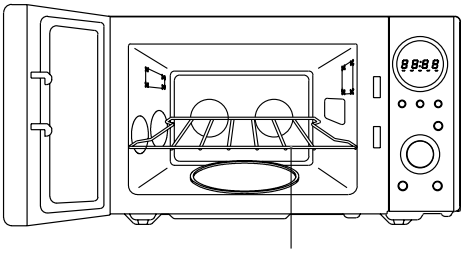
CARE AND CLEANING

Although your oven is provided with safety features, it is important to observe the following:

1. It is important not to defeat or tamper with safety interlocks.
2. Do not place any object between the oven front face and the door or allow residue to accumulate on sealing surfaces. Wipe the sealing area frequently with a mild detergent, rinse and dry.
   Never use abrasive powders or pads.
3. When opened, the door must not be subjected to strain, for example, a child hanging on an opened door or any load could cause the oven to fall forward to cause injury and also damage to the door. Do not operate the oven if it is damaged, until it has been repaired by a trained service technician. It is particularly important that the oven closes properly and that there is no damage to the:
   i) Door(bent)
   ii) Hinges and Hookes(broken or loosened)
   iii) Door seals and sealing surfaces.
4. The oven should not be adjusted or repaired by anyone except a properly trained service technician.
5. The oven should be cleaned regularly and any food deposits removed.
6. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

OVEN SHELF

The oven shelf gives you extra space when cooking in more than one container at the same time. (See illustrations below.)



OVEN SHELF

1. Do not cook with the shelf on the microwave floor. This could damage the microwave.
2. Do not use a microwave browning dish on the shelf. The shelf could overheat.
3. Use a potholder when handling the shelf after cooking. It may be hot.
4. Do not use the shelf when you cook popcorn or the thin food like a pizza and pie.
5. If you would like to cook two pieces at the same time, you'd better cook them once more as the indicated cook time. At the time, change their place with each other after the first cooking is over.
6. Before having food, stir well.

DEFROSTING FROZEN FOODS CHART

Item and Weight	Defrosting Time	Standing Time	Special Techniques
BEEF Mineed beef 454g (1 lb.)	10-12 min.	5-7 min.	Break apart and remove thawed portions with fork.
Stew Meat 681 (1 1/2 lbs.)	9-11 min.	5-7 min.	Separate and rearrange once.
Loin Roast 907g (2 lbs.)	15-18 min.	7-10 min.	Turn over after half the time. Shield as needed.
Patties 4 (113g (4 oz.))	7-8 min.	5-7 min.	Turn over after half the time.
PORK Loin Roast 907g (2 lbs.)	15-16 min.	7-10 min.	Turn over after half the time. Shield as needed.
Spareibs 454g (1 lb.)	6-7 min.	5-7 min.	Separate and rearrange once.
Chops 4 (142g (5 oz.))	7-8 min.	5-7 min.	Separate and turn over once.
Minced 454g (1 lb.)	9-10 min.	5-7 min.	Break apart and remove thawed portions with fork.
POULTRY Whole Chicken 1134g (2 1/2 lbs.)	20-22 min.	10-15 min.	Breat side down. Turn over after half the time. Shield as needed.
Chicken Breasts 454g (1 lb.)	9-10 min.	5-7 min.	Separate and rearrange once.
Fryer Chicken (cut up) 907g (2 lbs.)	12-14 min.	7-10 min.	Separate and rearrange once.
Chicken Thighs 681g (1 1/2 lbs.)	12-14 min.	5-7 min.	Separate and rearrange once.
FISH & SEAFOOD Whole Fish 454g (1 lb.)	6-7 min.	5-7 min.	Turn over after half the time. Shield as needed.
Fish Fillets 681g (1 1/2 lb.)	7-8 min.	5-7 min.	Separate and turn over once.
Shrimp 227g (1/2 lb.)	3-4 min.	5-7 min.	Separate and rearrange once.

* The times are approximate because freezer temperatures vary.

COOKING CHART

MEAT		
ITEM	POWER LEVEL	COOKING TIMER PER 500g
Beef		
Standing/rolled Rib - Rare	P-80	9-11 min.
- Medium	P-80	10-12 min.
- well done	P-80	12-14 min.
Ground Beef(to brown for casserole)	P-HI	5-7 min.
Hamburgers, Fresh or defrosted (4 oz. Each)		
2 patties	P-HI	3-5 min.
4 patties	P-HI	4-6 min.
Pork		
Loin, Leg	P-80	13-16 min.
Bacon		
4 slices	P-HI	2-3 min.
6 slices	P-HI	3-4 min.
NOTE: The above times should be regarded only as a guide. Allow for difference in individual tastes and preferences. The times may vary due to the shape, cut, and composition of the meat.		

POULTRY		
ITEM	POWER LEVEL	COOKING TIMER PER 500g
Chicken		
Whole	P-HI	8-10 min.
Breast(boned)	P-80	6-8 min.
portions	P-80	7-9 min.
Turkey		
Whole	P-HI	10-12 min.
NOTE: The above times should be regarded only as a guide. Allow for difference in individual tastes and preferences. The times may vary due to the shape and composition of the food.		

FRESH FISH				
ITEM	POWER LEVEL	COOKING TIME PER 500G	METHOD	STANDING TIME
Fish Fillets	P-HI	4~6 min.	Add 15-30 ml(1-2 Tbsp)	2-3 min.
Whole Mackerel, Cleaned and Prepared	P-HI	4~6 min.	-	3-4 min.
Whole Trout, Cleaned and Prepared	P-HI	5~7 min.	-	3-4 min.
Salmon Steaks	P-HI	5~7 min.	Add 15~30 ml(1~2 Tbsp)	3-4 min.

VEGETABLE					
ITEM	POWER LEVEL	PREPARATION	QUANTITY	COOKING TIME	STANDING TIME
artichokes, fresh	P-HI	Whole	4(8 oz. each)	10-12 min.	5 min.
artichokes, frozen	P-HI	Hearts	250g(9 oz. pkg)	8-9 min.	5 min.

VEGETABLE					
ITEM	POWER LEVEL	PREPARATION	QUANTITY	COOKING TIME	STANDING TIME
asparagus, fresh	P-HI	11/2-in.pieces	500g(1 lb.)	7-9 min.	3 min.
asparagus, frozen	P-HI	Whole spears	280g(10 oz. pkg)	7-9 min.	3 min.
broccoli, fresh	P-HI	Spears	500g(1 lb.)	7-9 min.	-
broccoli, frozen	P-HI	Whole or cut	280g(10 oz. pkg)	7-9 min.	3 min.
brussels sprouts, fresh	P-HI	Whole	280g(10 oz. tub)	7-9 min.	-
brussels sprouts, frozen	P-HI	Whole	280g(10 oz. pkg)	7-9 min.	3 min.
carrots, fresh	P-HI	1/2-in.slices	500g(1 lb.)	8-10 min.	3 min.
carrots, frozen	P-HI	Sliced	280g(10 oz. pkg)	6-8 min.	3 min.
cauliflower, frozen	P-HI	florets	280g(10 oz. pkg)	6-8 min.	3 min.
celery, fresh	P-HI	1/2-in.slices	500g(1 lb.)	7-9 min.	5 min.
corn, fresh	P-HI	on cob, husked	4 ears	10-12 min.	5 min.
corn, frozen	P-HI	on cob, husked	4 ears	10-12 min.	5 min.
	P-HI	whole kernel	280g(10 oz. pkg)	7-9 min.	3 min.
eggplant, fresh	P-HI	cubed	500g(1 lb.)	7-9 min.	3 min.
	P-HI	whole, pierced	500~700g(1-11/2 lb.)	8-10 min.	5 min.
leeks fresh	P-HI	whole, ends	500g(1 lb.)	8-10 min.	5 min.
lima beans, frozen	P-HI	whole	280g(10 oz. pkg)	7-9 min.	3 min.
mixed vegetables frozen	P-HI	-	280g(10 oz. pkg)	7-9 min.	3 min.
mushrooms, fresh	P-HI	sliced	500g(1 lb.)	4-6 min.	3 min.
okra, frozen	P-HI	sliced	280g(10 oz. pkg)	7-9 min.	5 min.
onions, fresh	P-HI	whole, peeled	8-10 small	10-12 min.	5 min.
pea pods(snow peas), frozen	P-HI	whole	170g(6 oz. pkg)	6-7 min.	3 min.
peas and carrots	P-HI	-	280g(10 oz. pkg)	6-7 min.	3 min.
parsnips, fresh	P-HI	cubed	500g(1 lb.)	8-10 min.	5 min.
potatoes, white or sweet,	P-HI	whole	4(6 oz. eash)	12-14 min.	3 min.
fresh	P-HI	whole	8(6 oz. eash)	16-18 min.	5 min.
squash, summer, fresh	P-HI	1/2-in.slices	500g(1 lb.)	6-8 min.	3 min.
squash, summer, frozen	P-HI	sliced	280g(10 oz. pkg)	6-8 min.	3 min.
squash, winter, fresh	P-HI	whole, pierced	700g(11/2lbs.)	12-14 min.	5 min.
squash, winter, frozen	P-HI	whipped	340g(12 oz. pkg)	8-10 min.	3 min.
succotash, frozen	P-HI	-	280g(10 oz. pkg)	8-10 min.	3 min.
turnips	P-HI	cubed	4 cups	10-12 min.	3 min.

REHEATING CHART

ITEM	QUANTITY	POWER LEVEL	COOKING TIME	SPECIAL INSTRUCTION
Appetizers (bite size)	2 servings	P-HI	4-6 min.	Heat 12 at time on paper towel lined paper plate or microwave oven roasting rack
Breakfast entrée	110~140g(4-5 oz.)	P-HI	3-5 min.	If containers is 3/4-inch deep, remove foil cover and replace foil tray in original box. For containers more then 3/4-inch deep, remove food to similar size glass container; heat, covered. If no top crust stir occasionally.
Entrée	250g(8-9 oz.)	P-HI	8-10 min.	
Regular TV-style dinner	600g(21 oz.)	P-HI	14-17 min.	
Hearty TV-style dinner	300g(11 oz.)	P-HI	7-9 min.	
	480g(17 oz.)	P-HI	9-12 min.	

ITEM	QUANTITY	POWER LEVEL	COOKING TIME	SPECIAL INSTRUCTION
Fried chicken	2 pieces 4 pieces 6 pieces	P-HI P-HI P-HI	3-5 min. 4-6 min. 5-7 min.	Arrange, on paper tower lined paper plate, covered with paper tower.
Fried fresh fillets	2 fillets 4 fillets	P-HI P-HI	3-4 min. 4-6 min.	
Pizzas (sliced)	1 2 4	P-HI P-HI P-HI	2-4 min. 3-5 min. 5-7 min.	Arrange on microwave oven roasting rack.
Pouch dinners	140~160g(5-6 oz.) 280~300g(10-11 oz.)	P-HI P-HI	5-6 min. 9-11 min.	Pierce pouch. Set on plate. Turn over halfway through cooking.
Bagels	2 4	P-80 P-80	3-4 min. 4-6 min.	Each individually wrapped in paper toweling (for1-2) or arrange on paper plate, cover with paper toweling.
Danish	1 2 4(6 oz. pkg) 6(13 oz. pkg)	P-80 P-80 P-80 P-80	1-2 min. 2-3 min. 3-4 min. 4-5 min.	
Dinner rolls	6	P-80	2-3 min.	
Hard rolls	1(1-11/4 oz.) 2 4	P-80 P-80 P-80	1-2 min. 11/2-21/2 min. 2-3 min.	
Frozen Juice Concentrates	170g(6 oz.) 340g(12 oz.)	P-HI P-HI	1-2 min. 2-5 min.	Remove lid. If container is foil lined transfer to a pitcher or open carton. Let stand after defrosting.
Non-Dairy creamer	450g(16 oz.)	P-80	10-12 min.	
Pancake	280g(10 oz.)	P-80	5-6 min.	
Frozen vegetables	160g(6 oz.) 280g(10 oz.)	P-80 P-80	8-12 min. 10-14 min.	Pierce box, set on plate. If box is foil wrapped, remove foil. If vegetables are in pouch, pierce pouch. Let stand 5 min.
Cheese cake	500g(17 oz.)	P-80	4-5 min.	Remove from original container. Arrange on a serving plate. Let stadn 5 minutes after cooking(to defrost). Add an additional 1-2 minutes to serve warm.
Brownies	360g(13 oz.)	P-80	2-4 min.	
Pound cake	300g(103/4 oz.)	P-80	11/2-3 min.	
Coffee cake	300~340g(11-12 oz.)	P-80	3-5 min.	

BEFORE YOU CALL FOR SERVICE

Refer to the following checklist, you may prevent an unnecessary service call.

* The oven doesn't work;
  1. Check that the power cord is securely plugged in.
  2. Check that the door is firmly closed.
  3. Check that the cooking time is set.
  4. Check for a blown circuit fuse or tripped main circuit breaker in your house.

* Sparking in the cavity;
  1. Check utensils. Metal containers or dishes with metal trim should not be used.
  2. Check that metal skewers or foil does not touch the interior walls.

If there is still a problem, contact the service station.
A list of these stations is included in the oven.

DO NOT ATTEMPT TO SERVICE THE OVEN YOURSELF !

QUESTIONS AND ANSWERS

* **Q :** I accidentally ran my microwave oven without any food in it. Is it damaged?
  A : Running the oven empty for a short time will not damage the oven. However, it is not recommended.

* **Q :** Can the oven be used with the glass tray or roller guide removed?
  A : No. Both the glass tray and roller guide must always be used in the oven before cooking.

* **Q :** Can I open the door when the oven is operating?
  A : The door can be opened anytime during the cooking operation. Then microwave energy will be instantly switched off and the time setting will maintain until the door is closed and START is touched.

* **Q :** Why do I have moisture in my microwave oven after cooking?
  A : The moisture on the side of your microwave oven is normal. It is caused by steam from cooking food hitting the cool oven surface.

* **Q :** Dose microwave energy pass through the viewing screen in the door?
  A : No. The metal screen bounces back the energy to the oven cavity. The holes are made to allow light to pass through. They do not let microwave energy pass through.

* **Q :** Why do eggs sometimes pop?
  A : When baking or poaching eggs, the yolk may pop due to steam build-up inside the yolk membrane. To prevent this, simply pierce the yolk with a toothpick before cooking. Never cook eggs without piercing their shells.

QUESTIONS AND ANSWERS (continued)

* **Q :** Why this standing time recommended after the cooking operation has been completed?
  A : Standing time is very important.
  With microwave cooking, the heat is in the food, not in the oven. Many foods build up enough internal heat to allow the cooking process to continue, even after the food is removed from the oven. Standing time for joints of meat, large vegetables and cakes is to allow the inside to cook completely, without overcooking the outside.

* **Q :** What does “standing time” mean?
  A : “Standing time” means that food should be removed from the oven and covered for additional time to allow it to finish cooking. This frees the oven for other cooking.

* **Q :** Why does my oven not always cook as fast as the microwave cooking guide says?
  A : Check your cooking guide again, to make sure you’ve followed directions exactly ; and to see what might cause variations in cooking time. Cooking guide times and heat settings are suggestions, to help prevent over-cooking... the most common problem in getting used to a microwave oven.
  Variations in the size, shape and weights and dimensions could require longer cooking time. Use your own judgement along with the cooking guide suggestions to check whether the food has been properly cooked just as you would do with a conventional cooker.

* **Q :** Will the microwave oven be damaged if it operates while empty?
  A : Yes. Never run it empty.

* **Q :** Can I operate my microwave oven without the turntable or turn the turntable over to hold a large dish?
  A : No. If you remove or turn over the turntable, you will get poor cooking results. Dishes used in your oven must fit on the turntable.

* **Q :** Is it normal for the turntable to turn in either direction?
  A : Yes. The turntable rotates clockwise or counterclockwise, depending on the rotation of the motor when the cooking cycle begins.

* **Q :** Can I pop popcorn in my microwave oven? How do I get the best results?
  A : Yes. Pop packaged microwave popcorn following manufactures guidelines or use the preset POPCORN pad. Do not use regular paper bags. Use the “listening test” by stopping the oven as soon as the popping slows to a “pop” every 1 or 2 seconds. Do not repop unpopped kernels. Do not pop popcorn in glass cookware.

DISPOSAL OF USED ELECTRICAL & ELECTRONIC EQUIPMENT

The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this equipment at your applicable collection point for the recycling of electrical & electronic equipments waste. In the European Union and Other European countries which there are separate collection systems for used electrical and electronic product. By ensuring the correct disposal of this product, you will help prevent potentially hazardous to the environment and to human health, which could otherwise be caused by unsuitable waste handling of this product. The recycling of materials will help conserve natural resources. Please do not therefore dispose of your old electrical and electronic equipment with your household waste. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

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Dear Customer,

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7) Batteries whether supplied by Daewoo or not which become worn or exhausted in use.
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For further information regarding this or any other query you may have about Daewoo products or its services please write to:-

Daewoo Electronics Sales UK Limited
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IN ALL CASES OF DIFFICULTY-CONSULT YOUR DAEWOO DEALER FROM WHOM THE PRODUCT WAS PURCHASED

ABOUT THIS MANUAL

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